## MONROE COUNTY HEALTH DEPARTMENT MOBILE TRUCK REQUIREMENTS CHECKLIST

| 1. | Application for Permit/Inspection - submit application - inspection is required prior to applied and coming food to public        |
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|    | <ul> <li>inspection is required prior to opening and serving food to public</li> </ul>  |
| 2. | <ul><li>Check</li><li>made payable to Monroe County Health Dept. for \$205.00</li></ul>   |
| 3. | Certified food worker (MANDATORY)  - if preparing potentially hazardous foods such as hamburgers, chicken, sausage                |
| 4. | Three (3) bay stainless steel sink with HOT & COLD RUNNING WATER and a waste water collection tank                                |
| 5. | Handwash sink - pump soap - paper towels  |
| 6. | Photo of your mobile truck  |
| 7. | Stem thermometer(s) (0-220 °F)  |
| 8. | Thermometer(s) for mechanical refrigeration   |
| 9. | Sanitizer - bleach or other approved sanitizing solution - if you use household bleach – 1 teaspoon of bleach per gallon of water |
| 10 | . Hot/cold holding containers   |
| 11 | . Single service or covered condiments  |
| 12 | . Wrapped straws and/or disposable cups   |
| 13 | . Single serve silverware   |
| 14 | . Gloves, tongs and/or deli paper   |
| 15 | . Hats/hairnets and aprons  |